

Smoked Salmon Spread



Ingredients

- 1 1/2 cups cottage cheese
- 8 ounces smoked salmon
- 2 tablespoons dry white wine (optional)
- 2 tablespoons lemon juice
- 2 teaspoons Dijon mustard
- 2 tablespoons chopped fresh dill
- Salt and pepper

Preparation

- Line a strainer with cheesecloth and set over a bowl. Place cottage cheese in strainer, cover, and chill at least 8 hours or up to 1 day. Discard liquid.
- Finely dice about a third of the salmon; coarsely chop remainder. In a blender or food processor, whirl drained cottage cheese, coarsely chopped salmon, wine, lemon juice, and mustard until smooth. Stir in diced salmon, dill, and salt and pepper to taste.
- Spoon mixture into a bowl, cover, and chill at least 4 hours or up to 2 days.